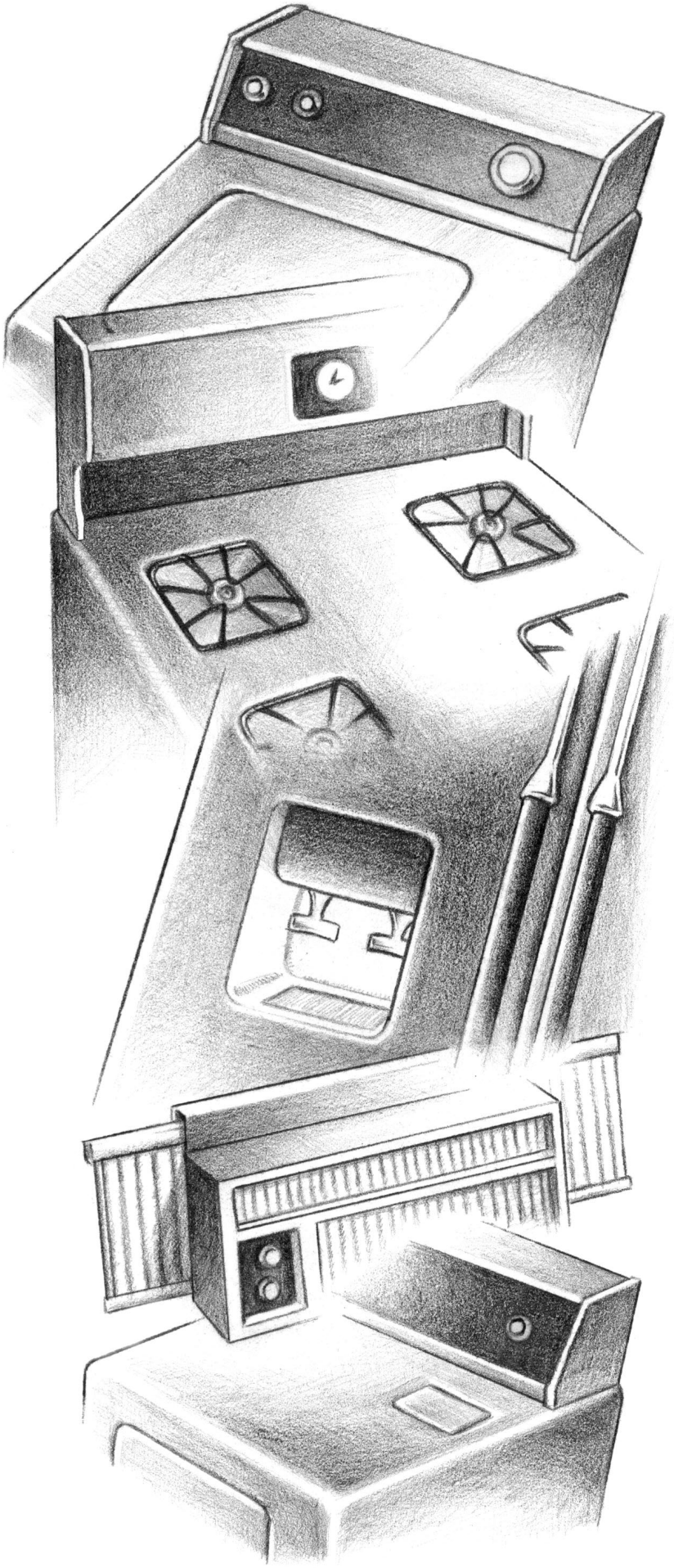

Use & Care GUIDE

Self-Cleaning Gas Range

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1-800-253-1301

Call us with questions or comments.

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

Estate® FROM WHIRLPOOL CORPORATION

MODEL TGS325E

PART NO. 3196299 Rev. B

A Note to You

Thank you for buying an ESTATE® appliance.

Your ESTATE range gives you all the functionality of name brand appliances at a value price. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, complete and mail the **Product Registration Card** provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number label/plate (see the diagram in the "Parts and Features" section). Also, record the other information shown in the next column.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

Our Consumer Assistance Center number is toll free. **1-800-253-1301**

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

– Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

– WHAT TO DO IF YOU SMELL GAS

- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

– Installation and service must be performed by a qualified installer, service agency or the gas supplier.

RANGE SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER” or “WARNING.” These words mean:

⚠DANGER — **You <u>will</u> be killed or seriously injured if you don’t follow instructions.**

⚠WARNING — **You <u>can</u> be killed or seriously injured if you don’t follow instructions.**

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

⚠WARNING

Tip Over Hazard

A child or adult can tip the range and be killed.

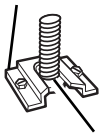
Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.

Anti-Tip Bracket



Range Foot

Making sure the anti-tip bracket is installed:

- **Slide range forward.**
- **Look for the anti-tip bracket securely attached to floor.**
- **Slide range back so rear range foot is under anti-tip bracket.**

continued on next page

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING –** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION –** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70.* Be sure the range is properly installed and grounded by a qualified technician.
- This range is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding plug from this plug.
- Disconnect the electrical supply before servicing the appliance.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Maintenance – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cook-top and surfaces facing the cook-top.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency. Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

– SAVE THESE INSTRUCTIONS –

IMPORTANT SAFETY INSTRUCTIONS

- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ranges –

- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.

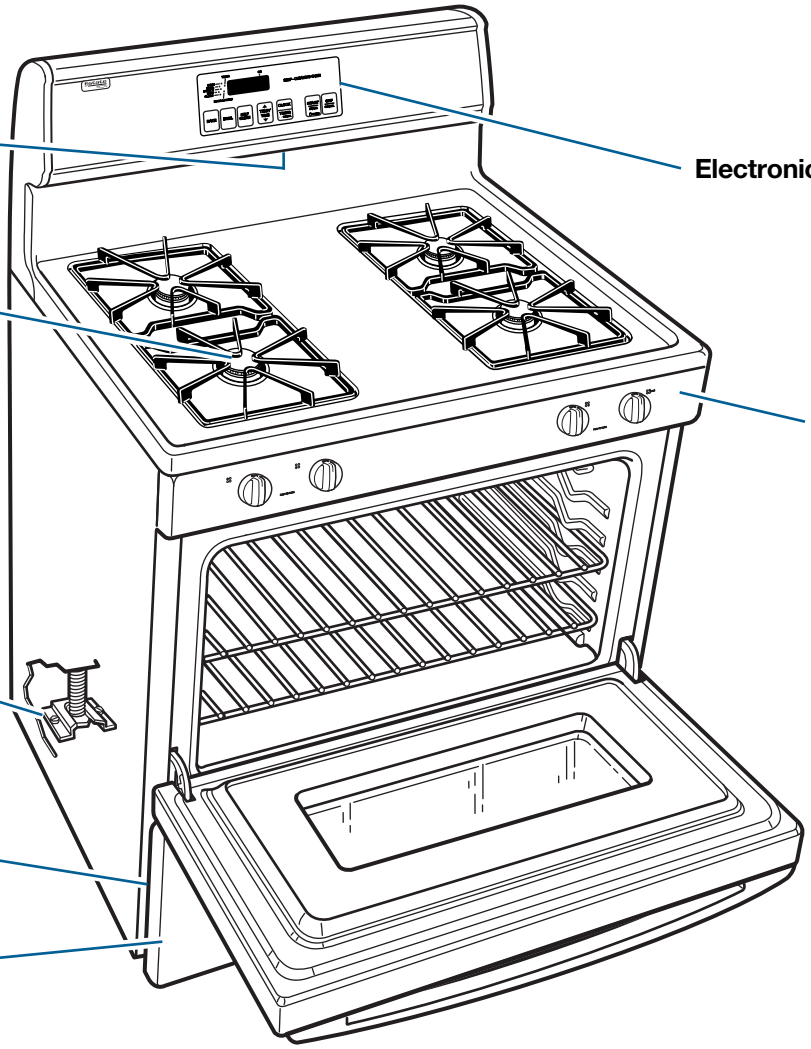
For units with ventilating hood –

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

– SAVE THESE INSTRUCTIONS –

Parts and Features

This section contains captioned pictures of your range. Use them to learn where all parts and features are and what they look like. Use the page references to help you quickly find out more about the part or feature you are interested in.



Control Panel

Surface burner marker
(shows which burner you are setting)
Left rear control knob
Left front control knob
Right front control knob
Right rear control knob

Using Your Range

To get the best cooking results, you should use your range the correct way. This section tells you what you need to know to use your range safely and efficiently.

Using the surface burners

⚠WARNING

Carbon Monoxide Poisoning Hazard

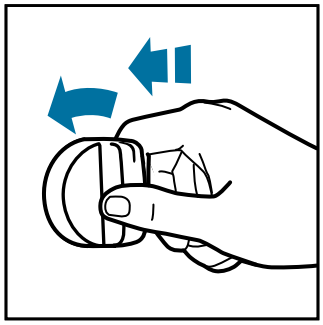
Do not operate with a yellow flame.

Doing so can result in death, heart attack, or convulsions.

Your range comes with electric ignitors. Electric ignitors automatically light the burners each time you turn the control knobs to LIGHT.

Using the control knobs

- Push in the control knob and turn it **counter-clockwise** to the LIGHT position. The clicking sound is the ignitor sparking. Make sure the burner has lit.



- To stop the clicking sound after the burner lights, turn the control knob to the cook setting you want. The control knob has two cook settings. However, you can set the control knob anywhere between HIGH and LOW.

NOTE: All four electric ignitors will click at the same time. However, the burner with the control knob turned to LIGHT is the one that will ignite.

Burner heat settings

Use the following chart as a guide.

SETTING	RECOMMENDED USE
LIGHT	● To light the burner.
HIGH	● To start foods cooking. ● To bring liquids to a boil.
Between HIGH and LOW	● To hold a rapid boil. ● To fry chicken or pancakes. ● For gravy, pudding, and icing. ● To cook large amounts of vegetables.
LOW	● To keep food warm until ready to serve.

Energy saving tips

- To help shorten your cooking time, use the least amount of liquid possible.
- Preheat your pots and pans only when recommended and for the shortest time possible.
- Start your food on a higher heat setting, then turn the control to a lower setting to finish cooking.
- Place a filled pan on the burner grate before turning on the surface burner.

⚠WARNING

Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

NOTE: Do not leave empty cookware, or cookware which has boiled dry, on a hot surface burner. The cookware could overheat, causing damage to the cookware or cooking product.

USING THE SURFACE BURNERS (CONT.)

In case of a prolonged power failure

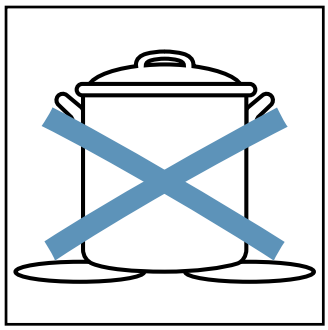
You can manually light surface burners. Hold a lit match near a burner and turn the control knob to the LIGHT position. After the burner lights, turn the control knob to the setting you want.

Home canning information

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can cause damage to the cooktop.

To protect your range:

- For best results, use a canner which can be centered over the surface burner.
- Do not place your canner on 2 surface burners at the same time. Too much heat will build up and damage the cooktop.



- Start with hot water. This reduces the time the control is set on high. Reduce the heat setting to the lowest position needed to keep the water boiling.
- Refer to your canner manual for specific instructions.

Cookware tips

- The pan should have a flat bottom, straight sides, and a well-fitting lid.
- Choose medium to heavy gauge (thickness) cookware.
- The pan material (metal or glass) affects how quickly and evenly the pan heats.
- When using glass or ceramic cookware, check to make sure it is suitable for use on surface burners.
- To avoid tipping, make sure pots and pans are centered on the grates.

POSITIONING RACKS AND PANS

General guidelines

Follow this section carefully to get the best cooking results.

- Before turning on the oven, place oven racks where you need them.
- To move a rack, pull it out to the stop, raise the front edge, and lift it out.
- Be sure the rack(s) is level.
- Use pot holders or oven mitts to protect your hands if rack(s) must be moved while the oven is hot.
- When baking/roasting with 1 rack, place the rack so the top of the food will be centered in the oven.
- When baking/roasting on 2 racks, position racks in oven to allow good circulation of air around all the food.
- Do not place items on the oven door when it is open.

Rack placement for specific foods:

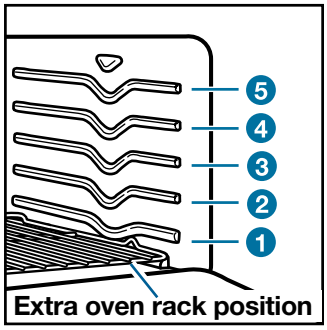
FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1st or 2nd rack guide from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd rack guide from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd rack guide from bottom

NOTE: For information on where to place your rack when broiling, see “Broiling guide” later in this section.

POSITIONING RACKS AND PANS (CONT.)

Extra oven rack position (roasting rack)

Use this rack position when roasting food too large to be placed on the first rack position.



For proper roasting, follow these guide lines:

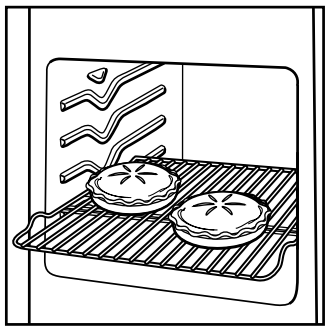
- The rack must be level.
- Use an adequate amount of liquid in the pan (meat juices or water) so your food does not get overdone.
- To pull the rack over the door you must tilt the rack up at the front. If the rack is loaded with food, tilting the rack could cause the food to spill. To avoid spilling, do not try to pull out the rack when removing large amounts of food.

Using insulated bakeware, ovenproof glassware, and dark metal pans

- When baking with insulated cookie sheets or baking pans, place them in the bottom third of the oven. You may need to increase the recommended baking times, so test for doneness before removing from the oven.
- When using ovenproof glassware or dark bakeware, reduce the oven temperature by 25°F but use the same baking time. Because these pans absorb heat, producing darker bottom browning and crispier crusts, place the rack in the center of the oven. When baking pies and bread, you can use the temperature suggested in the recipe.

FOR BEST AIR CIRCULATION

Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

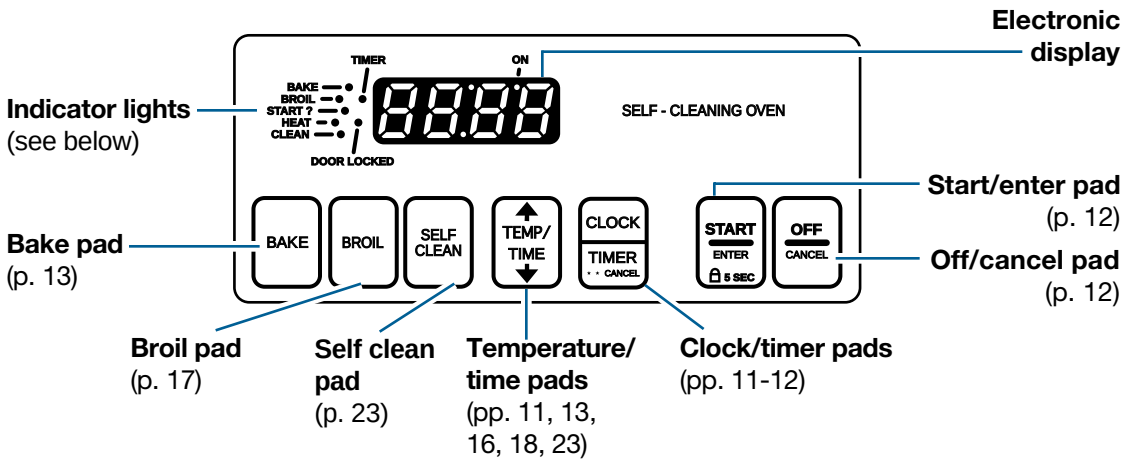


- Place the pans so that one is not directly over the other.
- For best results, allow 1½-2 inches of space around each pan and between pans and oven walls.
- For best baking results, bake 1 sheet of cookies at a time.

Where to place pans:

WHEN YOU HAVE	PLACE
1 pan	In center of the oven rack.
2 pans	Side by side or slightly staggered.
3 or 4 pans	In opposite corners on each oven rack. Stagger pans so no pan is directly over another.

THE ELECTRONIC OVEN CONTROL



Display

- When you first plug in the range, “PF” will appear on the display until you press any command pad. If “PF” again appears on the display, your electricity was off for a while. You will need to reprogram any temperature adjustments you may have made. See the “Adjusting the oven temperature control” section.
- When you are using the oven, the display will show preheat times and temperature settings.
- When you are not cleaning or cooking with the oven, the display will show the time of day.
- When setting a function, if you do not press the start/enter pad within 5 seconds, the Start? indicator light will flash. If you do not press the start/enter pad within 5 minutes, the function will be canceled.

Indicator lights

An indicator light to the left of the display lights up when you are in a setting. An indicator light on the display lights up when the oven is on.

Using the control lock

The control lock lets you disable the control panel command pads. The control lock comes in handy when you want to prevent others from using the oven.

NOTES:

- You can only use the control lock when the oven is not in use or the control has not been set.
- Set the control lock when cleaning the control panel to prevent yourself from accidentally turning on the oven.
- You must reset the control lock if the power goes out for more than 1 second.

To lock the control panel:

Press and hold the start/enter pad for 5 seconds.

You will hear a single tone and “Loc” will appear on the temperature display for 5 seconds. “Loc” and “START?” will then appear whenever a command pad is pressed.

To unlock the control panel:

Press and hold the start/enter pad for 5 seconds.

You will hear a single tone and “Loc” and “START?” will disappear from the temperature display.

SETTING THE CLOCK

1. Press the clock pad.

PRESS

CLOCK

YOU SEE

2. Set the time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS

TEMP/ TIME

YOU SEE

(example for 5:30)

3. Start the clock.

NOTES:

- To see the time of day when the clock time is not on the display, press the clock pad.
- You must reset the clock if the power goes off for more than 1 second.

PRESS

START / ENTER / 5 SEC **OR** CLOCK

YOU SEE

USING THE MINUTE TIMER

The minute timer does not start or stop the oven. It works like a kitchen timer. You can set the minute timer in hours and minutes up to 12 hours, 59 minutes. The minute timer will display minutes and seconds for settings under 1 hour.

1. Press the timer pad.

The timer indicator light will light up.

PRESS

TIMER / • • CANCEL

YOU SEE

2. Set the countdown time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS

TEMP/ TIME

YOU SEE

(example for 10 minutes)

continued on next page

USING THE MINUTE TIMER (CONT.)

3. Start the countdown.

PRESS

START ENTER 5 SEC OR TIMER • • CANCEL

YOU SEE

(display counts down)

When the time is up:

You will hear four 1-second tones.

YOU SEE

NOTE: To see the countdown time when the minute timer is not on the display, press the minute timer pad.

---

4. Turn off the minute timer.

PRESS

TIMER • • CANCEL

twice

YOU SEE

(previous display)

To cancel the minute timer during the countdown

PRESS

TIMER • • CANCEL

twice

YOU SEE

(previous display)

STARTING/CANCELING A FUNCTION

After setting a function for the first time, you must press the start/enter pad to start the function.

START ENTER 5 SEC

The off/cancel pad will cancel any function except for the clock, minute timer, or control lock.

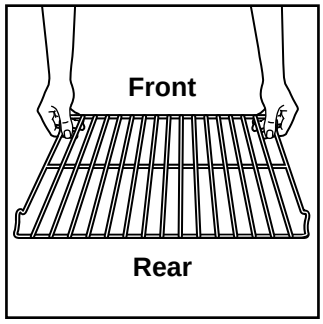
OFF CANCEL

BAKING/ROASTING

IMPORTANT:

- Do not try to light the oven burner during a power failure.
- See the “Roasting tips” later in this section.

1. Place the racks where you need them in the oven. For more information, see the “Positioning racks and pans” section.



2. Choose the bake setting.

The bake indicator light will light up.

PRESS

YOU SEE

3. Set the temperature (optional).

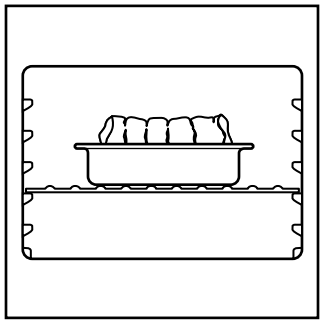
Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. You can set a temperature anywhere from 170°F to 500°F. Use these pads until the temperature you want shows on the display.

PRESS

YOU SEE

(example for bake at 375°F)

4. When roasting, put your food in the oven. You do not have to preheat the oven when roasting, unless your recipe recommends it. During baking/roasting, the oven burner will turn on and off to keep the oven temperature at the setting.



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BAKING/ROASTING (CONT.)

5. Press the start/enter pad.

A preheating time will count down on the display. The heat, bake, and on indicator lights will light up. The oven control automatically sets preheating times based on the oven temperature you select:

- For 245°F and less, the preheating time is 4 minutes.
- For 250°F-445°F, the preheating time is 10 minutes.
- For 450°F and above, the preheating time is 15 minutes.

The oven is preheated and ready to use when you hear a 1-second tone, the on indicator light goes off, the countdown is finished, and the set temperature is displayed.

The preheat and set temperatures may be different at the end of the countdown. This is normal.

PRESS

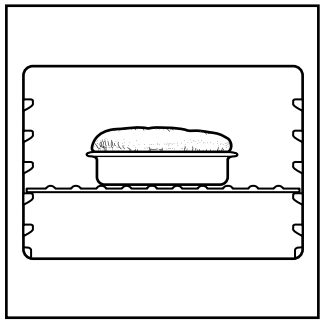
YOU SEE

(example for set temperature of 350°F)

NOTES:

- When the oven temperature is greater than 170°F, no preheating time will be shown on the display.
- You can change the temperature setting any time after pressing the start/enter pad. You do not have to press the start/enter pad again.
- The preheating time will not change if you reset the temperature before the countdown time ends.
- If you are baking/roasting while the minute timer is counting down, you can see the set baking/roasting temperature for 5 seconds by pressing the bake pad.

6. When baking, put your food in the oven after the oven is preheated. During baking/roasting, the oven burner will turn on and off to keep the oven temperature at the setting.



BAKING/ROASTING (CONT.)

	PRESS	YOU SEE
7. After cooking, turn off the oven.		**(time of day or minute timer countdown)**

Roasting tips

- For even cooking, place the meat on a rack in a shallow pan. This keeps the meat out of the drippings and allows the heat to circulate better.
- Use a meat thermometer for the most accurate doneness. Insert it so the tip is in the center of the largest muscle or thickest portion of the meat or poultry. Make sure the thermometer is not touching bone, fat, or the bottom of the pan.

Energy saving tips

- "Oven peeking" can make cooking times longer and affect food quality.
- Rely on a timer to keep track of cooking time.
- Plan your meals for the most efficient use of the oven by cooking more than one food at a time, or baking while the oven is still hot after cooking a meal.
- It is not necessary to preheat the oven when broiling or roasting, unless your recipe recommends doing so.

ADJUSTING THE OVEN TEMPERATURE CONTROL

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If you are not satisfied with the baking/roasting results, you can change the offset temperature by following the steps below.

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an incorrect reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press and hold the bake pad for 4 seconds.

The display will show 350°F for 4 seconds. Then you will see the current offset temperature, for example "00," if you have not already adjusted the temperature.

PRESS

YOU SEE

(factory setting of "0")

2. Set the new offset temperature.

Press ▲ to raise the temperature or ▼ to lower the temperature in 10°F amounts. You can set the temperature change to as low as -30°F or as high as +30°F. A minus (-) sign will appear before the number when decreasing the temperature setting. The minus sign shows the oven will be cooler by the displayed amount. There is no sign in front of the number when increasing the temperature setting.

PRESS

YOU SEE

(example when making oven 10°F cooler)

3. Enter the adjustment.

NOTE: The offset temperature resets to "00" if the power goes out for more than 1 second.

PRESS

YOU SEE

(time of day or minute timer countdown)

How to determine the amount of adjustment needed

The chart at the right tells you how much to adjust the offset temperature to get the cooking results you want. You can figure out cooking results by the amount of browning, moistness, and rising times for baked foods.

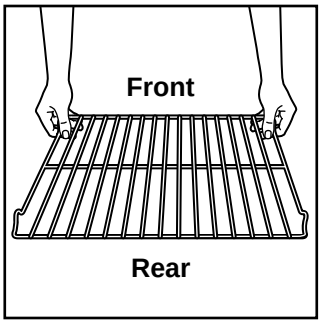
TO COOK FOOD ...	ADJUST BY THIS NUMBER OF DEGREES (FAHRENHEIT)
A little more	+10
Moderately more	+20
Much more	+30
A little less	-10
Moderately less	-20
Much less	-30

BROILING

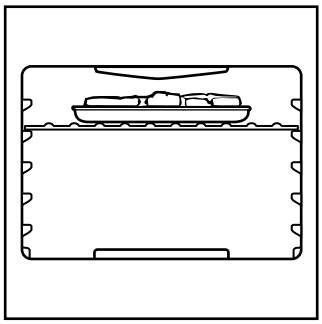
NOTES:

- Do not preheat when broiling, unless your recipe recommends it.
- See “Broiling tips” later in this section.

1. Place the rack where you need it in the oven. See “Broiling guide” later in this section.



2. Put your food on the broiler pan and place the pan in the center of the oven rack.

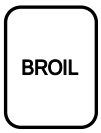


3. Close the door.

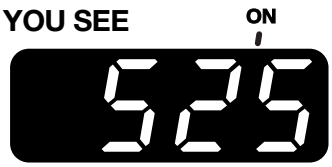
4. Press the broil pad.

The broil indicator light will light up.

PRESS



YOU SEE



5. Start the oven.

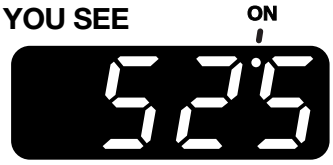
The on and heat indicator lights will light up.

NOTES:

- You can change the temperature setting any time after pressing the start/enter pad. To change the setting, see “To broil at a lower temperature” later in this section.
- If you are broiling while the minute timer is counting down, you can see the set broiling temperature for 5 seconds by pressing the broil pad.

PRESS

YOU SEE



6. When broiling is done, turn off the oven.

PRESS

YOU SEE

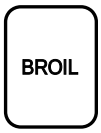
(time of day or minute timer countdown)

BROILING (CONT.)

To broil at a lower temperature:

- If food is cooking too fast, press the broil pad and press the ▼ temp pad until “325°F” shows on the display.

PRESS



YOU SEE

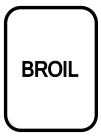
(example shows broil at 325°F)

- If you want food to broil slower from the start, press the broil pad and press the ▼ temp pad so a temperature between 300°F and 525°F shows on the display. Press the start/enter pad.

Lower temperature settings let the broil burner cycle and slow cooking. The lower the temperature, the slower the cooking.

NOTE: Fish and chicken are some foods that may cook better if you use lower broiling temperatures.

PRESS



YOU SEE

(example shows broil at 400°F)

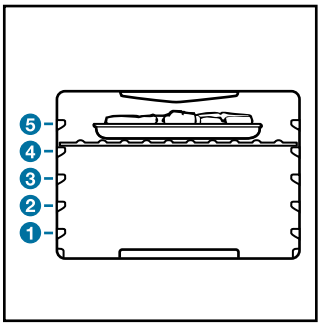
BROILING TIPS

- Use the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter or smoke.
- If you broil small quantities, you may want to use a small broiler pan. You can get them in the housewares section of many department stores.
- Do not cover the broiler grid with foil.
- To make sure the grease drains well, do not use cookie sheets or similar pans for broiling.
- Place food about 3 inches or more from the broil burner.
- The broiling rack position determines how the burner cooks your food. The lower the position, the more broiler grid area covered. See the “Broiling guide” later in this section for more information.
- To sear meat, place the broiler pan at one of the higher rack positions.
- Thin (¾") steaks may be broiled in the higher rack positions.
- To cook thick (1½") steaks and other thick cuts of meat well done, start cooking on a lower rack position or move them to a lower rack position after searing.
- After broiling, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

BROILING TIPS (CONT.)

Broiling guide

Recommended rack positions are numbered from the bottom (1) to the top (5). For best results, turn meat after approximately ⅔ of the broiling time. Turn chicken pieces after approximately half of the broiling time. Very thin cuts, such as fish fillets, may not need to be turned at all. Lobster tails are not turned.

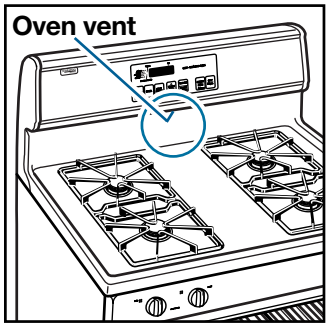


MEAT	RACK POSITION	APPROXIMATE TIME (MINUTES) SIDE 1	SIDE 2
Steak, 1" thick	4		
medium rare		14-15	7-8
medium		15-16	8-9
well done		18-19	9-10
Ground Meat Patties, ¾" thick, well done	4	13-14	6-7
Pork Chops, 1" thick	4	21-22	10-11
Ham Slice, ½" thick, precooked	4	8-10	4-5
Frankfurters	4	6-7	3-4
Lamb Chops, 1" thick	4	15-17	8-9
Chicken			
bone-in pieces	3	18-20	18-20
boneless breasts	4	12-16	11-16
Fish	4		
fillets ¼-½" thick		8-10	4-5
steaks ¾-1" thick		15-18	7-9
Lobster Tails, 6-8 oz	3	18-21	N/A

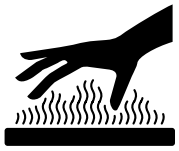
Times are guidelines only and may need to be adjusted for individual tastes.

THE OVEN VENT

Hot air and moisture escape from the oven through a vent that's near the middle of the backguard. The vent lets air circulate properly. Be careful not to block the vent, or you will get poor baking/roasting results. **NOTE:** Never store plastics, paper, or other items that could melt or burn near the oven vent, or any of the surface burners.



⚠WARNING



Burn Hazard

Use pot holders when touching items left near oven vent.

Failure to do so can result in burns.

THE ANTI-TIP BRACKET

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.

⚠WARNING

Tip Over Hazard

A child or adult can tip the range and be killed.

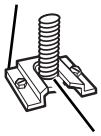
Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.

Anti-Tip Bracket



Range Foot

Making sure the anti-tip bracket is installed:

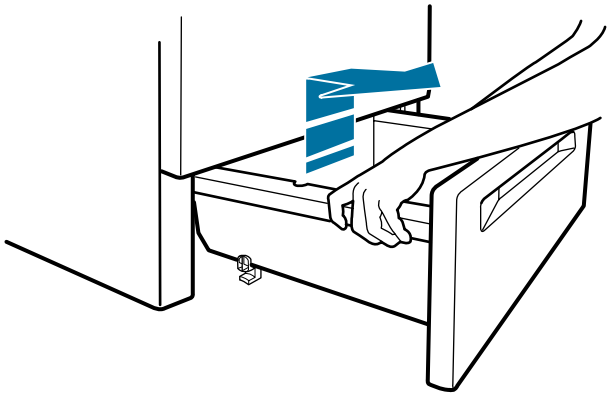
- **Slide range forward.**
- **Look for the anti-tip bracket securely attached to floor.**
- **Slide range back so rear range foot is under anti-tip bracket.**

THE STORAGE DRAWER

Use the storage drawer to store cookware. You can remove the drawer to make it easier to clean under the range. **Be careful when handling the drawer.**

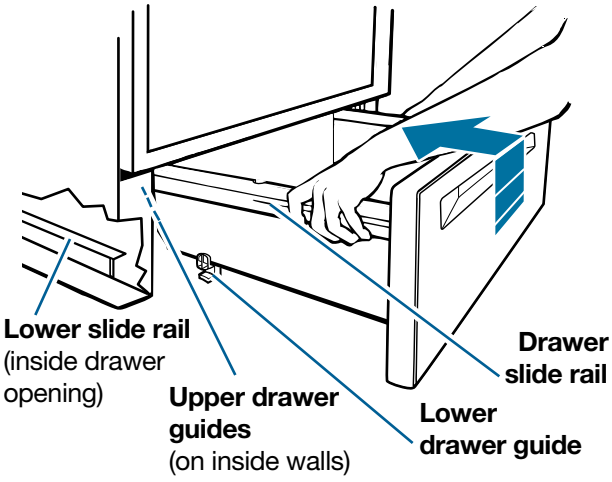
Removing the storage drawer:

1. Empty the drawer before you remove it. Pull the drawer straight out to the first stop. (The stops are small, round objects formed in the slide rail. They keep the drawer from sliding all the way out.) Then lift the front of the drawer and pull it out to the second stop.
2. Lift the back of the drawer slightly and slide it all the way out.



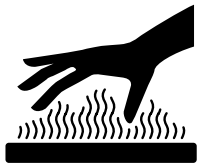
Replacing the storage drawer:

1. Fit the ends of the drawer slide rails into the drawer guides on both sides of the opening. Also, be sure the lower guide is fitted onto the lower slide rail.
2. Lift the front of the drawer and push it in until the metal stops on the drawer slide rails clear the drawer guides. Then slide the drawer closed.



Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the inside of the oven. Like the other functions of your range, you run the Self-Cleaning cycle with the easy-to-use controls. Please review the instructions in this section to keep your oven spotless.



⚠WARNING

Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Do not use commercial oven cleaners in your oven.

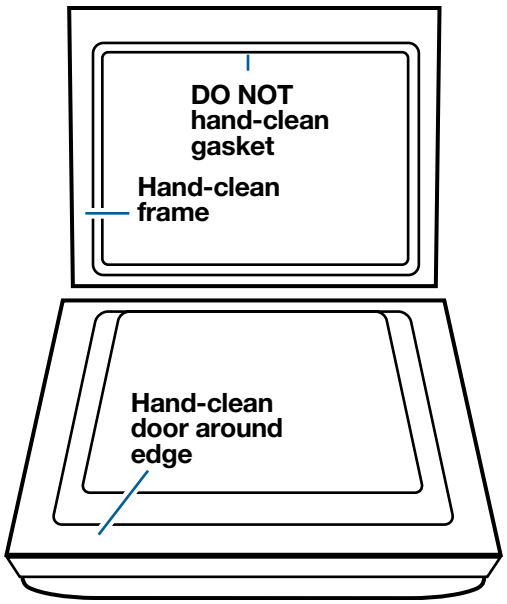
Failure to follow these instructions can result in burns, or illness from inhaling dangerous fumes.

Before you start

Before you start the Self-Cleaning cycle, make sure you:

- Hand-clean the areas shown. They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.

  NOTE: DO NOT clean, move, or bend the gasket. You may get poor cleaning, baking, and roasting.
- Remove the broiler pan and grid and any pots and pans being stored in the oven.
- Wipe out any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.
- Wipe up food spills containing sugar as soon as possible after the oven cools down. When sugar is heated to a high temperature in the Self-Cleaning cycle, the high temperature can cause the sugar to burn and react with the porcelain. This can cause staining and etching or pitting.
- Remove the oven racks from the oven if you want them to remain shiny. You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See the “Cleaning chart” in the “Caring for Your Range” section.) If you clean the racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (The guides are counted from bottom to top.)
- Heat and odors are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.



TIPS:

- Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- Do not leave plastic utensils on the cooktop. They may melt.
- Do not leave any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- The oven light will not work during the Self-Cleaning cycle.
- It is normal for the display to dim when the Self-Cleaning cycle temperature is between 650°F and 850°F. The display will return to its regular brightness during the cool-down.

SETTING THE CONTROLS

1. Press the self clean pad.

The clean indicator light will light up.

This will automatically set a 3½-hour Self-Cleaning cycle.

NOTE: There will be a 30-minute cool-down ½ hour before the cycle is over.

PRESS

YOU SEE

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2. Set the cleaning time (optional).

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the hour and minute pads to set the cleaning time you want. Press the "up" (▲) or "down" (▼) pad(s) until a time between 2½-4½ hours shows on the display.

- Use 2½ hours for light soil.
- Use 3½-4½ hours for average to heavy soil.

PRESS

YOU SEE

(example for 4 hours, 30 minutes)

---

3. Start the oven.

NOTE: The on and heat indicator lights will light up.

PRESS

YOU SEE

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4. After Self-Cleaning cycle starts:

The door locked indicator light will light up when the oven door locks.

NOTE: If you open the door before starting the Self-Cleaning cycle, "door" will show on the display. If you do not close the door within 5 minutes, the cycle will be canceled.

YOU SEE

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5. After Self-Cleaning cycle ends and the oven reaches normal baking/roasting temperatures:

The clean, door locked, and on indicator lights will go out.

Press the off/cancel pad to clear the display.

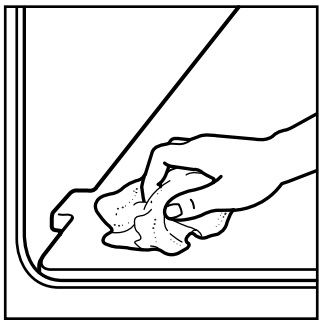
YOU SEE

PRESS

continued on next page

SETTING THE CONTROLS (CONT.)

6. After the oven cools to room temperature, wipe off any residue or ash with a damp cloth or sponge. If needed, touch up spots with a mild abrasive cleanser or cleaning sponge.



To stop the self-cleaning cycle at any time:

If the oven temperature is above normal broiling temperatures, the Self-Cleaning cycle will start a 30-minute cool down. The clean and door locked indicator lights will stay on.

PRESS

YOU SEE

Self-cleaning tips

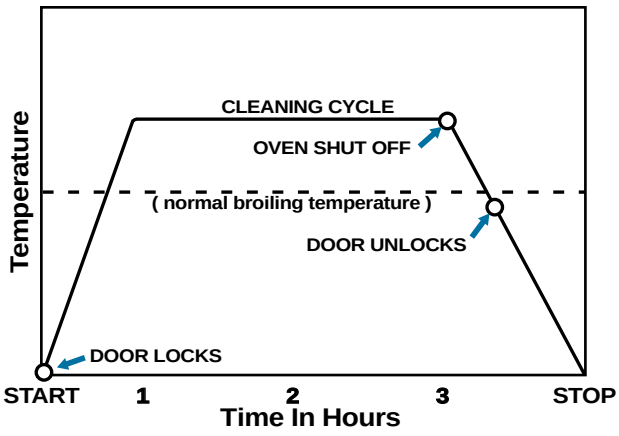
- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and could cause an increased amount of smoke.

HOW THE CYCLE WORKS

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

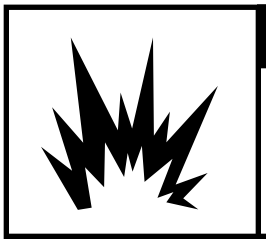
Your oven is automatically preset for a 3½-hour Self-Cleaning cycle.

The graph at the right shows you what happens in a 3½-hour Self-Cleaning cycle. Notice that the heating stops ½ hour before the 3½-hour setting is up.



Caring for Your Range

Your range is designed so you can care for it easily. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and working like new.



⚠WARNING

Explosion Hazard

Do not store flammable materials such as gasoline near this appliance.

Doing so can result in death, explosion, or fire.

Cleaning chart

Use this chart to get specific information on cleaning your range. **Before cleaning, always make sure all controls are off and the range is cool.**

PART	HOW TO CLEAN
Control knobs	1. Turn the knobs off and pull them straight away from the control panel. 2. Wash the knobs with a sponge and warm, soapy water. Rinse and dry them well. Do not soak them. **Do not use steel wool or gritty cleansers,** which can damage the finish of the knobs. 3. Replace the knobs. Make sure all knobs are turned off.
Control panel	• Wash the panel with a sponge and warm, soapy water. Wipe the panel with clean water and dry it well. **Do not use steel wool or gritty cleansers,** which can damage the finish. **OR** • Wash the panel with a paper towel and spray glass cleaner. Do not spray the cleaner directly on the panel. Apply the cleaner to the paper towel.
Exterior surfaces (other than control panel)	• Remove the grates. • Wash the surface with a sponge and warm, soapy water or paper towel and spray glass cleaner. Wipe with clean water and dry thoroughly. Use a nonabrasive, plastic scrubbing pad on heavily soiled areas. • **Do not use steel wool, abrasives, or harsh cleansers.** They may damage the finish. • If you use soap or detergent solutions, wipe thoroughly to prevent filmy residue. **NOTE:** Do not let foods containing acids (such as vinegar, tomato, or lemon juice) remain on the surface. Acids may remove the glossy finish. Also, wipe up milk or egg spills when the cooktop is cool. **Be careful when cleaning around the model and serial number plate; too much scrubbing could remove the numbers.** • Replace the grates.
Surface burner grates and caps	• Clean as soon as they become dirty and when they are cool enough to handle. • Wash with a mildly abrasive plastic scrubbing pad and warm, soapy water. Rinse and dry well. • For stubborn stains, clean with a scrubbing pad and/or powdered cleanser and water. Repeat these cleaning steps as needed.

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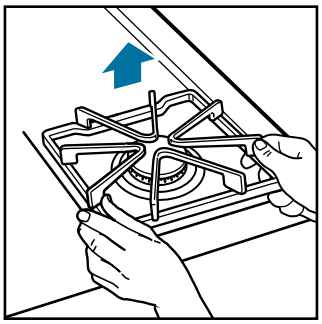
CLEANING CHART (CONT.)

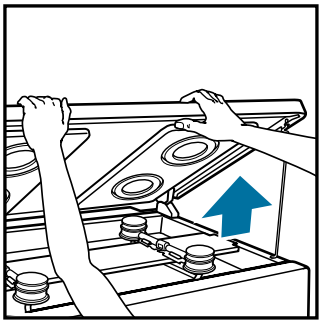
PART	HOW TO CLEAN
Surface burners (see "Lift-up cooktop and surface burners" later in this section for more information)	1. Lift up the cooktop. (See "Lift-up cooktop and surface burners" later in this section.) 2. Wipe off spills with a sponge and warm, soapy water right after the burner has cooled. **For cooked-on food:** 1. Remove the shipping screws (one on each side of both ignitors) with a Phillips screwdriver. Remove the burner from the support bracket. 2. Wash the burner with warm, soapy water and a nonabrasive plastic scrubbing pad or soak in a vinegar and water solution for 20-30 minutes. Then scrub it with a plastic scrubbing pad. For stubborn stains, clean with a scrubbing pad and/or a powdered cleanser and water. Repeat these cleaning steps as needed. 3. Rinse the burner with clean water and dry well. 4. If the ports are clogged, clean them with a straight pin. **Do not enlarge or distort the ports. Do not use a wooden toothpick.** **NOTE:** Do not clean the surface burner in a dishwasher.
Broiler pan and grid	• Wash the pan and grid with a steel-wool pad and warm, soapy water. Rinse and dry well. • **Do not clean in the Self-Cleaning cycle.** (See "Before you start" in the "Using the Self-Cleaning Cycle" section.) **OR** • Wash the pan and grid in a dishwasher.
Oven racks	• Wash with a steel-wool pad and warm, soapy water. Rinse and dry well. **OR** • Leave the racks in the oven during the Self-Cleaning cycle. **NOTE:** If you leave your racks in the oven during the Self-Cleaning cycle, they will lose their original color and become harder to slide. If you need to, apply a small amount of vegetable oil to the side rungs to make the racks easier to slide.
Oven door glass	• Wash with a paper towel and spray glass cleaner or a nonabrasive plastic scrubbing pad and warm, soapy water. Wipe with clean water and dry well. • Follow the directions that come with the cleaner.
Oven cavity	• Wipe up food spills containing sugar as soon as possible after the oven cools down. (See "Before you start" in the "Using the Self-Cleaning Cycle" section.) • See the "Using the Self-Cleaning Cycle" section.

LIFT-UP COOKTOP AND SURFACE BURNERS

1. Remove the surface burner grates.

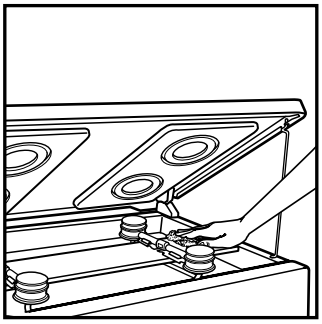


2. Lift the front of cooktop at both front corners until the support rods lock into place.

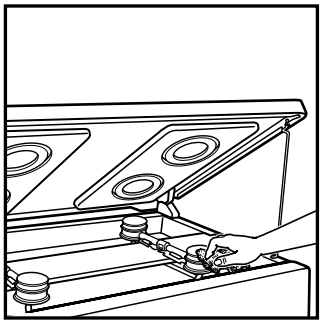


NOTE: Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame.

3. Wipe the surface under the cooktop with warm, soapy water and a sponge. Use a soap-filled plastic scrubbing pad on heavily soiled areas.



4. Wipe off the surface burners with warm, soapy water and a sponge after each use. To remove cooked-on food, soak the burners in a vinegar and water solution for 20-30 minutes. Then scrub them with a plastic scrubbing pad. (See "Cleaning chart" earlier in this section for more information.)



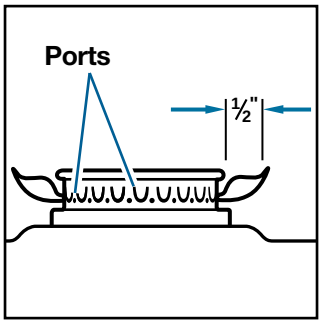
⚠WARNING

Carbon Monoxide Poisoning Hazard

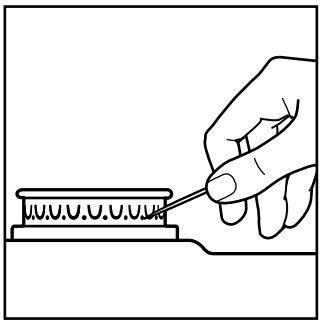
Do not operate with a yellow flame.

Doing so can result in death, heart attack, or convulsions.

5. Check the burner flames once in a while for proper size and shape as shown. A good flame is blue in color. If flames lift away from ports, are yellow, or are noisy, turn off the burner. Allow the burner to cool and follow Step 6. If you still have a problem, contact an authorized service technician to check the air/gas mixture or see the Installation Instructions.



6. If the ports are clogged, clean with a straight pin. DO NOT enlarge or distort the ports. DO NOT use a tooth-pick to clean the ports. Toothpick pieces may clog the ports.



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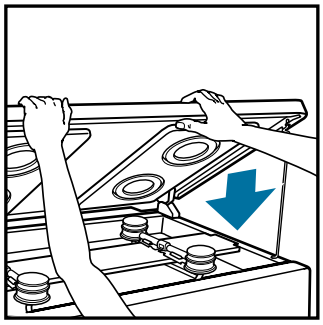
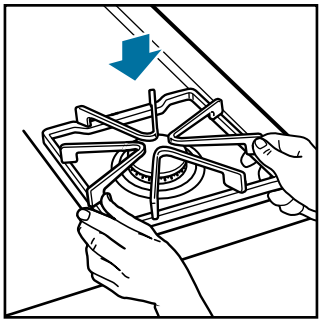
LIFT-UP COOKTOP AND SURFACE BURNERS (CONT.)

7. To lower the cooktop, lift the cooktop from both sides while pressing the support rods back to unlock them. Lower the cooktop into place.



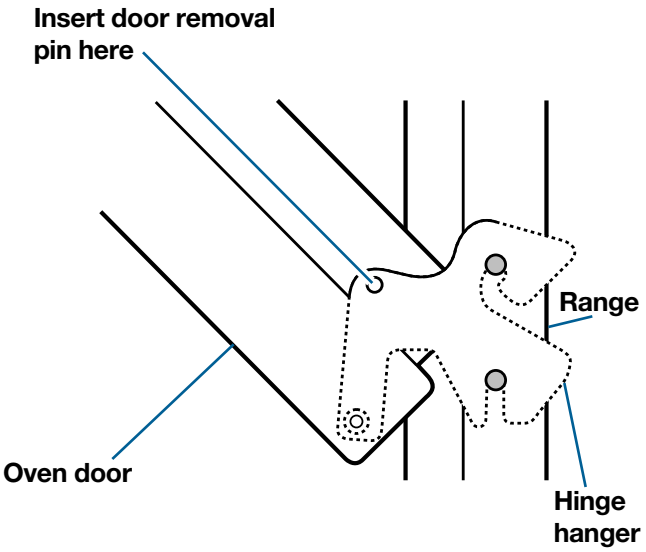
8. Replace the surface burner grates.



REMOVING THE OVEN DOOR

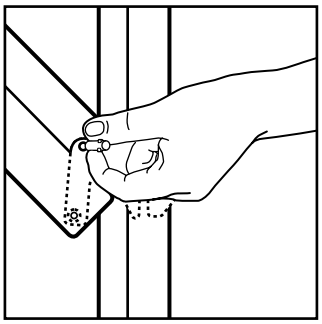
For normal use of your range, you do not need to remove the door. However, if you have to remove the door follow the instructions in this section.

NOTE: If the door removal pins included in the Anti-Tip Bracket Package are not available, nails or screws may be used. Be careful that the length of the nail or screw does not damage the oven by chipping or scratching the porcelain surface.



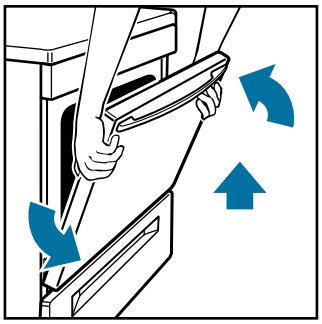
To remove:

1. Open the door about halfway. Insert door removal pins into both hinge hangers. **Do not remove them while the door is removed from the range.**



2. Close the door as far as the door removal pins will let you.

3. Rotate the door toward the range. Lift up the door until it stops. Do not use the door handle to lift the door. Rotate the door toward the floor and pull it toward you.

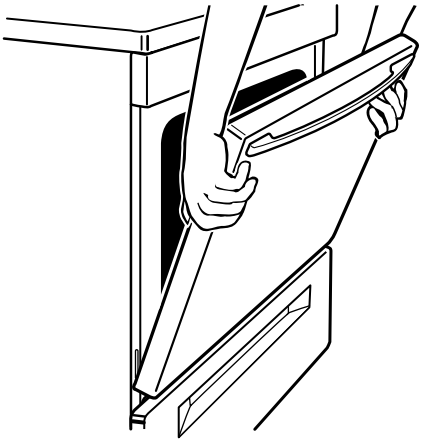


REMOVING THE OVEN DOOR (CONT.)

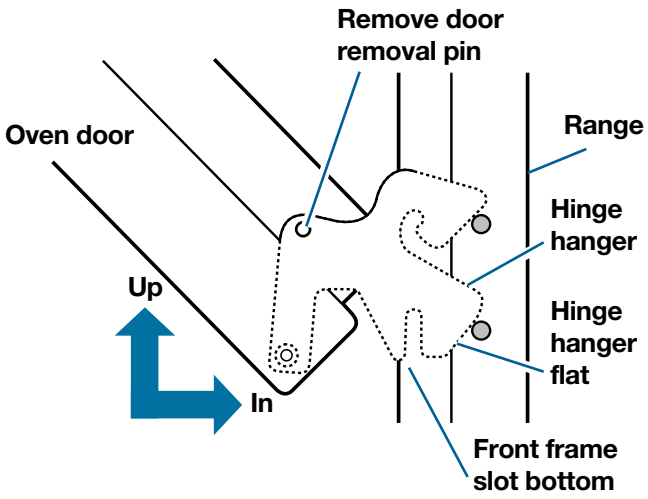
To replace:

NOTE: The door removal pins you inserted must still be in both sides of the door.

1. Grasp the door on the sides with your fingers on the front of the door and your thumbs on the inside surface.



2. Rest the hinge hanger so that it is flat (at the bottom of the hinge hanger on the bottom of the front frame slot).
3. Position the door with the hinge hanger slots almost parallel to the front frame.
4. Push up and in until the hinge hanger slots become fastened to the range. Lower the door and rotate it slightly from the front to the back until the slots are fully fastened. The hinge hanger will be close to the bottom of the front frame slot.
5. Pull door open about halfway and remove the door removal pins. Save door removal pins for future use.
6. Close the door.



Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 32.

Range does not work

PROBLEM	CAUSE
Nothing works	• The range is not properly connected to the gas supply. Contact an authorized service technician to reconnect the range to the gas supply. (See the Installation Instructions.) • You have blown a household fuse or tripped a circuit breaker. • The control knob is not set correctly. Push in the control knobs before turning them.

Oven/broiler burner

PROBLEM	CAUSE
The oven does not work	• You have not set the electronic control correctly. Refer to the proper instructions. • The main or regulator gas shutoff valve is in the off position. (See the Installation Instructions.)
The burner fails to light	• The ignitor is broken. Contact an authorized service technician to replace it. • You have blown a household fuse or tripped a circuit breaker.
The burner flames lift away from the ports, are yellow, or are noisy	• The air/gas mixture is incorrect. Contact an authorized service technician to check the air/gas mixture or see the Installation Instructions.

Surface burners

PROBLEM	CAUSE
The burner fails to light	• You have blown a household fuse or tripped a circuit breaker. • The burner ports may be clogged. Clean them with a straight pin. (See page 26.)
The burner flames are uneven	• The burner ports may be clogged. Clean them with a straight pin. (See page 26.)
The burner flames lift off the ports, are yellow, or are noisy when turned off	• The burner needs cleaning. (See page 26.) • The air/gas mixture is incorrect. Contact an authorized service technician to check the air/gas mixture or see the Installation Instructions.
The burner makes a popping noise when on	• The burner is wet from washing. Let it dry.

WHEN SELF-CLEANING YOUR OVEN

PROBLEM	CAUSE
The Self-Cleaning cycle will not work	● You did not press the start/enter pad. ● The door is not closed all the way.

COOKING RESULTS

PROBLEM	CAUSE
Cooking results are not what you expected	● The oven temperature seems too low or too high. See “Adjusting the oven temperature control” on page 16 to adjust the oven temperature. ● You did not preheat the oven before baking (if called for in the recipe). ● You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for the recommended pan type and size. ● There is not enough air space around the pan when baking. Allow 1 1/2 to 2 inches of air space on all sides of the pan. ● The flame size does not fit the cookware being used. ● When broiling, you have not completely closed the oven door. ● The flow of combustion and/or ventilation air to the range is blocked. Make sure nothing is blocking the middle front of the backguard. ● The range is not level. (See the Installation Instructions.)

DISPLAY MESSAGES

PROBLEM	CAUSE
The display is showing “PF”	● There has been a power failure. Press the off/cancel pad to clear the display.
“F” followed by a number shows on the display	● Press the off/cancel pad to clear the display. If an “F” code appears again, call for service. (See “If You Need Assistance or Service” on page 32.)
The indicator light(s) is flashing	● The function(s) indicated may not be working. Refer to the section in this Use and Care Guide discussing the function. If the indicator light(s) keeps flashing, call for service. (See “If You Need Assistance or Service” on page 32.)

If none of these items are causing your problem, see “Requesting Assistance or Service” on page 32.

Requesting Assistance or Service

To avoid unnecessary service calls, please check the "Troubleshooting" section. It may save you the cost of a service call. If you still need help, follow the instructions below.

If you need assistance or service

Call the Whirlpool Consumer Assistance Center toll free at 1-800-253-1301. Our consultants are available to assist you.

When calling:

Please know the purchase date, and the complete model and serial number of your appliance (see the "A Note to You" section). This information will help us better respond to your request.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances
- Installation information
- Use and maintenance procedures
- Accessory and repair parts sales
- Do-it-yourself repair help
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.)
- Referrals to local dealers, service companies, and repair parts distributors

Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the authorized Whirlpool service company in your area, you can also look in your telephone directory Yellow Pages.

If you need replacement parts

If you need to order replacement parts, we recommend that you only use FSP® factory authorized parts. FSP replacement parts will fit right and work right because they are made to the same exacting specifications used to build every new ESTATE® appliance.

To locate FSP replacement parts in your area, call our Consumer Assistance Center telephone number or your nearest authorized service center.

For further assistance

If you need further assistance, you can write to Whirlpool with any questions or concerns at:

Whirlpool Brand Home Appliances
Consumer Assistance Center
c/o Correspondence Dept.
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

NOTES

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WARRANTY

ESTATE® GAS RANGE

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:

1. Correct the installation of your range.
2. Instruct you how to use your range.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner-accessible light bulbs.

B. Repairs when your range is used in other than normal, single-family household use.

C. Pickup and delivery. Your range is designed to be repaired in the home.

D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.

E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

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WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool dealer.

If you need service, first see the “Troubleshooting” section of this book. After checking “Troubleshooting,” additional help can be found by checking the “Requesting Assistance or Service” section, or by calling the Whirlpool Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.

PART NO. 3196299 Rev. B

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7/97

Printed in U.S.A.